

# TAILS & TROTTERS

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## 1/2 Pig “Pork Share”

For those with a freezer, and the desire to stock up on quality pork for the long cruel Oregon winter, Tails & Trotters offers a 1/2-pig “Share” program.

You purchase 1/2 of a pig, reserving the delivery date with a deposit. You decide how you would like us to butcher your share (we’ll give you choices to keep things manageable), including those parts you’d just assume not have.

We will butcher your share according to your choices, and deliver your share wrapped and labeled for your freezer. We continue to develop a recipe library to help with ideas for some of the lesser-known cuts, and we are always available for questions via email.

Shares are available to be picked up at either of our farmers markets, or by special arrangement

A Share includes: **135lbs** starting weight (1/2 our average 270lb pig)

- **Shoulder:** 30lbs, bone-in – contains coppa (5-6lb), brisket (4-5lb) butchered into 1/2 or whole boneless roasts; butt & picnic butchered into bone-in or boneless roasts
- **Loin:** 25-30lbs – butchered into roasts &/or chops, bone in, skin & fatcap on
- **Belly:** 20lb bone-in, 17lb bone-out (ribs) – trimmed for curing; butchered for cooking bone-in (short-ribs) &/or boneless
- **Leg:** 30lbs bone-in – butchered into steaks, roasts, ‘bob meat; smoked ham option under development.
- **Specialty Cuts:** Skirt Steak, Flank Steak, Tenderloin, Hocks, Cheek Medallions, Cheeks (Guanciale), Jowels.
- **Miscellaneous:** Bones, Leaf Fat, Liver, Heart, Head, Trotters

Ending weight: 100 - 125lbs, depending on butchery choices, and use of whole share

**Cost: \$500** - \$100 Deposit with order, balance upon delivery

Tails & Trotters  
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503.680.7697

<b>Pork Share Order Form</b>		
<b>Name</b>	<b>Phone #</b>	<b>Email Address</b>
<b>Target Delivery Date</b>	<b>Butchery Order</b>	
<b>Butchery Options</b>		
<b>LOIN</b>	Roasts (#, target size)	
~30lbs = 22 chops @ 1-1.25" thick	Chops (thickness)	
<b>SHOULDER</b>	Coppa: 7-9 lbs (1/2, whole)	
	Brisket: 7-9lbs (1/2, whole)	
	Picnic (bone-in, boneless, pkg size)	
<b>BELLY</b>	trimmed for curing (size)	
12-15lbs boned & trimmed	trimmed for cooking (size)	
	belly short-ribs or belly rib rack	
<b>LEG</b>	Bone-in steaks	
	Boneless steaks	
	Roasts	
	Lil' chunks	
	<b>Ham (\$2/lb)</b>	
<b>MISC.</b>	Bones	
	Cheek Medallions (1)	
<b>Y or N</b>	Cheek (Guanciale) (1)	
	Flank Steak (1)	
	Hocks (2)	
	Jowl (1)	
	Leaf Fat (1-2lb)	
	Skirt Steak (1)	
	Tenderloin (1)	
<b>SPECIAL REQUESTS/INSTRUCTIONS</b>		